

# TERRUNYO

*Carmenere* | 2021

D.O. PEUMO, CACHAPOAL VALLEY



VARIETIES	
CARMENERE	99%
CABERNET FRANC	1%
BOTTLING DATE November 2022	
ANALYSIS	
ALCOHOL	14° VOL%
pH	3.57
TOTAL ACIDITY (TARTARIC ACID)	5.55 G/L

#### WINEMAKER

Marcio Ramírez.

#### VINEYARD

Block 27, Peumo Vineyard, D.O. Peumo, Cachapoal Valley.

#### VINEYARD DESCRIPTION

The Peumo Vineyard is located at an altitude of 170 masl and extends along the River Cachapoal on terraces of the Coastal Mountain Range. The vines were produced from cuttings from pre-phyloxera genetic material and are VSP-trained and cordon-pruned. The canopy is carefully managed. The soils are deep and the top layer is clay, which retains moisture, enabling the vines to remain active until the grapes have been harvested. This soil also helps control the vine's vigour and growth.

#### PLANTATION YEAR

1990.

#### SOIL

The soil's characteristics are linked to its river location, being deep clay loam of alluvial origin.

#### CLIMATE

The Mediterranean climate has a prolonged dry season. Influenced by the River Cachapoal and the Rapel Lake, the temperatures are moderate, with warm days and temperate nights.

The Carmenere variety produced in Peumo also saw an extraordinary harvest for more than a century. This was helped by its slow development

on the vine, allowing the maturation of tannins coinciding with the ideal brix. It was a cold year, with much lower temperatures than usual that didn't rise much in January and February. That led to greater maturation of the vines.

#### HARVEST

Between 6 and 13 May.

#### VINIFICATION CELLAR

Peumo Cellar.

#### VINIFICATION

Manual selection of clusters and berries. The grapes are gravity fed from the selecting table to the tanks, where they undergo the alcoholic fermentation for 9 days. Following a 10-20 day post-fermentative maceration, the wine is racked into stainless steel tanks where it undergoes malolactic fermentation and then it matures in barrels.

#### AGING

9 months in French oak barrels (60% new, 40% second- and third-use).

#### AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 8 years.

#### TASTING NOTES

Deep, dark purple. An intense and pure Carmenere, full of blueberries and wild fruits. Dry leaves and a touch of black pepper. Fruity and flavorful, fresh, rich acidity with soft tannins. Long finish.

#### FOOD PAIRING

All types of barbecued meat with a spicy or sweet and sour marinade, as well as rabbit or mature cheese.

CONCHA Y TORO

DESDE 1883